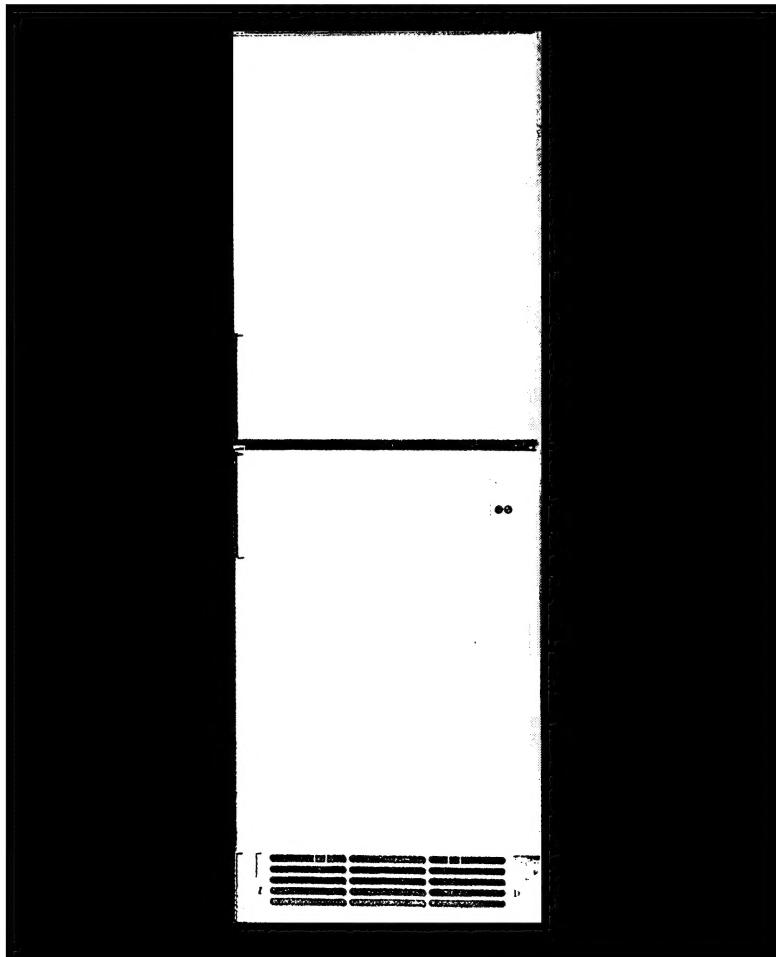


Electrolux

FROST FREE

REFRIGERATOR/FREEZER

TR1177



User's Handbook



IMPORTANT:
PLEASE READ THE
INSTRUCTION BOOK
BEFORE USING THIS
APPLIANCE

IMPORTANT USER INFORMATION

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance.

- This product is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified electrician.
- This product should be serviced by an authorised Electrolux Service Engineer, and only genuine Electrolux spare parts should be used.
- It is dangerous to alter the specifications or modify this product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Electrolux domestic fridge freezers are designed to be used specifically for the storage of edible foodstuffs only.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation as a failure to do this will result in component failure and possible food loss. See installation instructions in the user handbook.
- Parts which heat up should not be exposed. Wherever possible the back of the product should be close to a wall but leaving the required distance for ventilation as stated in the installation instructions in the user handbook.
- Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.
- The evaporator plate and aluminium lining in this appliance contain channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. **KEEP ALL SHARP OBJECTS AND CONTAINERS AWAY FROM THE COOLING PLATE.**
- The appliance should be left for 2 hours after installation before it is turned on in order to allow refrigerant to settle.
- This appliance is heavy. Care should be taken when moving it.
- Ice lollies can cause frost burns if consumed straight from the freezer.
- Frozen food must not be refrozen once it has thawed out.
- Manufacturers' food storage recommendations should be strictly adhered to. Refer to relevant instructions.
- Do not place carbonated or fizzy drinks in the freezer as it creates pressure on the container which may cause it to explode resulting in damage to the appliance.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Electrolux Service Centre and always insist on genuine Electrolux spare parts.
- Do not pack food packages tightly, or too high, thereby blocking the air vent, or in contact with each other. The cooling air circulation must be allowed to circulate freely amongst the food packages.

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Safety Note

Should you be disposing of an old refrigerator or freezer, we would suggest you remove the door or lid as a safeguard from adventurous children.

Technical Data

Height 1750mm
Width 595mm
Depth 600mm
Voltage 220/240V 50Hz. a.c.
Power Consumption (iso) 1.98 kwh/24H
Nett internal capacity:
Refrigerator 183 litres (6.46 cu. ft.)
Nett internal capacity:
Freezer, 100 litres (3.53 cu. ft.)

Installation

To support the doors during transit, a plastic packing piece is fitted to the lower hinge of the freezer door. This packing piece should be removed, after opening the door, and kept for re-use should the appliance be removed to another address at a future date.

Your Electrolux TR1177 can be built-in between kitchen units and a top box of your choice placed over the appliance. Adequate ventilation must be provided and 3 alternative methods are illustrated below. Do not obstruct the lower ventilator.

50-100 mm

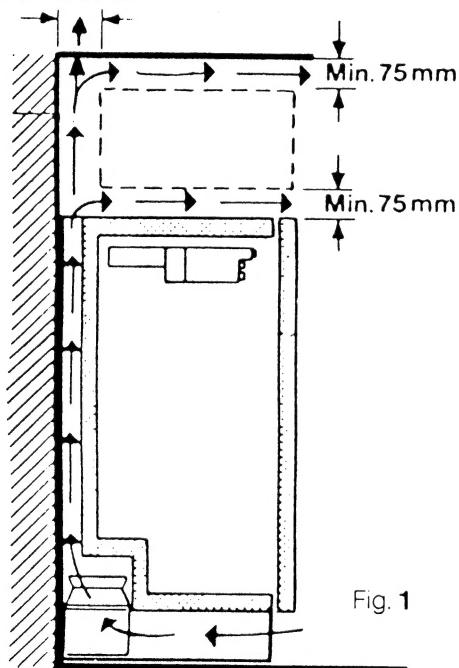


Fig. 1

For the cooling unit to work efficiently your fridge/freezer should be located in a dry atmosphere, out of direct sunlight and away from extreme temperatures, e.g. not next to a cooker or other sources of direct heat, or in a very cold room e.g. an outhouse, where the temperature may fall below 6°C (43°F).

Electrical Connection

WARNING

—THIS APPLIANCE MUST BE EARTCHED

IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:
GREEN-AND-YELLOW: EARTH
BLUE: NEUTRAL **BROWN: LIVE**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

The wire which is coloured **GREEN-AND-YELLOW** must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol --- or coloured green or green-and-yellow.

The wire which is coloured **BLUE** must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured **BROWN** must be connected to the terminal which is marked with the letter L or coloured red.

If a 13 amp (B.S. 1363) fused-plug is used, it should be fitted with a 13 amp fuse. In other cases, the circuit to which the appliance is connected should be fitted with a 10 amp fuse. This appliance conforms with the requirements of EEC Directive No. 82/449 relating to radio interference.

NOTE: When in use, parts of the outer casing will become warm. This is quite normal as part of the condenser system is incorporated in the body of the refrigerator/freezer.

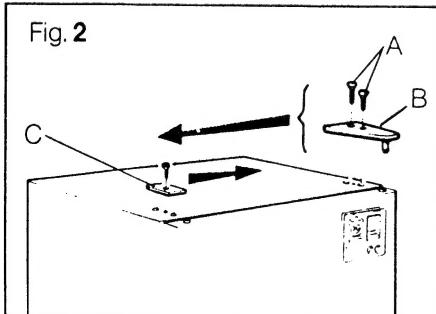
FREEZER SYMBOL

The symbol  indicates that the freezer will maintain a temperature of -18°C (0°F) or below for the long-term storage of frozen food, and can also be used for freezing fresh food.

Changing Door Hang

1. Using a hammer and a blunt ended punch or other suitable implement, punch the plastic plugs which seal the alternative screw holes for the door handle through the door plate into the insulation. Do not punch the plugs further into the insulation than is necessary to clear the holes. (It is not possible to remove the plugs in any other way due to the pliable nature of their heads).
2. Remove the lower ventilator (B, fig. 3) by rotating the locking catch at each end a quarter of a turn, – the left-hand catch clockwise, and the right-hand catch anti-clockwise.
3. Take out the two screws (A, fig. 2) and take off the upper hinge arm (B). Pull the top of the door away from the cabinet then carefully lift the door away from the centre hinge pin.
4. Whilst supporting the lower edge of the freezer door remove the lower hinge bracket from the cabinet by undoing the three fixing screws, (C, fig. 3). Carefully remove the door from the centre hinge pin.
5. Loosen the lock-nut (B, fig. 4) on the centre hinge spindle and unscrew the spindle (A, fig. 4) from the collared nut (C, fig. 4). Transfer the spindle and collared nut to the opposite hinge bracket (D, fig. 4), tighten the lock nut.
6. Remove the nut retaining the lower hinge pin to the bracket and transfer the pin to the alternative hinge pin hole, tighten the nut. (D, fig. 3)
7. Remove the door handles and fit in their new positions (The screws are self-tapping but may need some pressure with a suitable screwdriver to get them started).
8. Re-fit the lower door to the centre hinge pin.
9. Supporting the lower edge of the door locate the lower hinge pin in the door and secure the bracket to the frame of the cabinet with the three fixing screws. (E, fig. 3)
10. From the top of the cabinet, remove the plastic cover (C, fig. 2), held by one screw and fit it to the opposite corner of the cabinet to cover the vacated screw holes.

Fig. 2



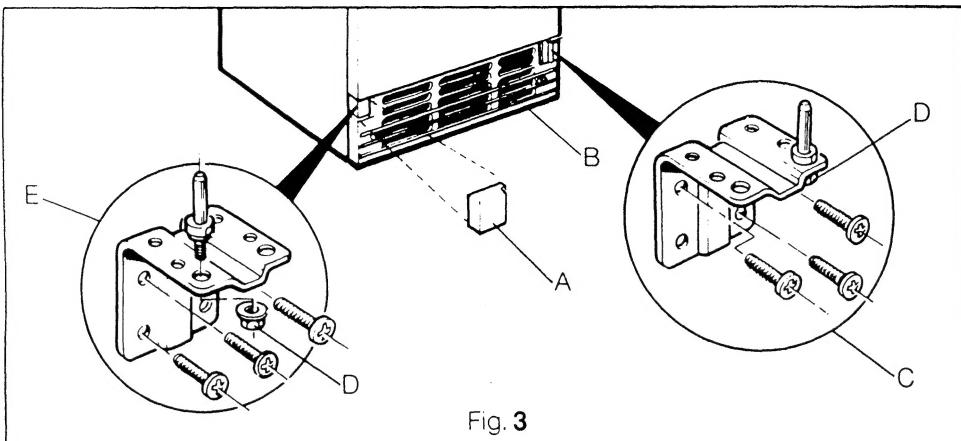
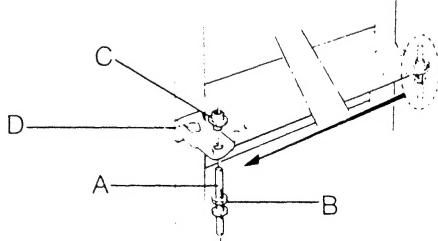


Fig. 3

11. Replace the upper door locating the black plastic insert over the centre hinge pin, then re-fit the upper hinge arm (B, fig. 2) and tighten the fixing screws.
12. Check that the doors fit squarely on the cabinet. Tighten all screws and hinge pin lock nuts. Check that the doors open and close properly and seal all round.
13. Transfer the cover plate (A, fig. 3) to the opposite side of the ventilator and refit the ventilator.
14. Push the new plastic plugs (supplied with the appliance) into the vacated screw holes in the side of the doors.

Fig. 4



When the appliance is installed in its operating position, check that it is standing level in each direction. If necessary, adjust the level by means of the level adjusting screws provided under the corners of the cabinet.

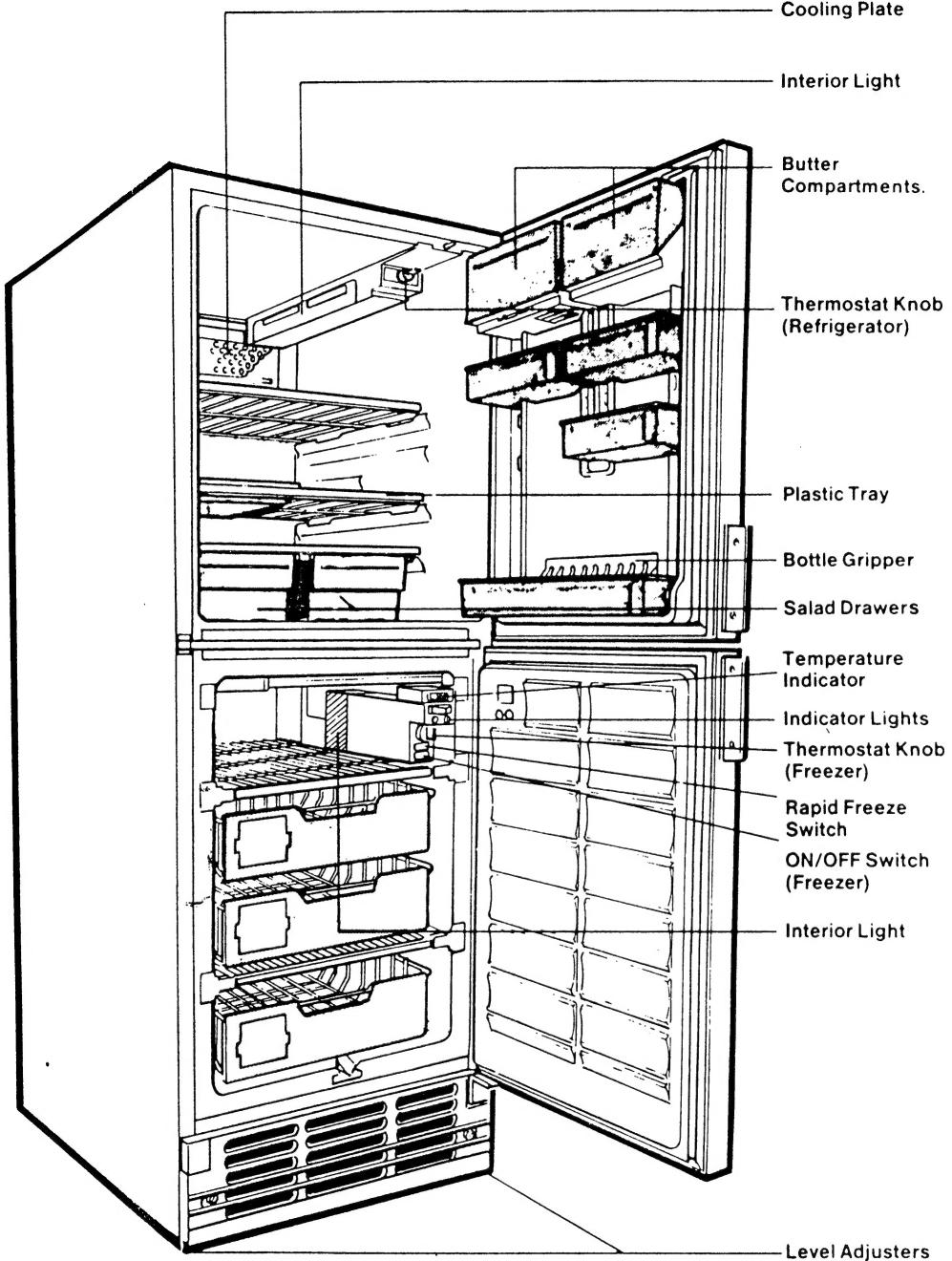


Fig. 5

Starting Up

Before using your new Refrigerator/Freezer for the first time, the interior, shelves etc., should be cleaned as described later under the heading cleaning.

To start up, connect the plug on the mains lead to the wall socket, switch the wall socket on, if it has its own switch, then depress the freezer on/off switch to 'P'. The interior light and thermometer will illuminate. The GREEN indicator lamp will also light whilst the thermostat knob is set to '●' to indicate 'Mains On'.

Turn the freezer thermostat to number 3, the motor compressor should then start operating and the GREEN indicator will extinguish.

To start the refrigerator section turn the fridge thermostat control to number 2, the interior light will illuminate.

The refrigerator and freezer compartments are entirely separate storage spaces each being operated by its own motor/compressor and cooling system, controlled by separate thermostats. Each compartment can be operated independently of the other although, if a compartment is out of use and switched off for a period, its door should be left ajar.

Temperature Regulation

The temperatures in the refrigerator and freezer will be influenced by such things as location, room temperature, and the frequency and duration of door openings. These effects can be taken care of by changing the setting of the thermostat knobs.

Freezer

When the thermostat knob (fig 7) for the freezer section alone is set at 3 a suitable temperature will be obtained (-18° C or below) for the storage of frozen food under most conditions of use. In cold weather, the knob may be turned to a lower number but it must be

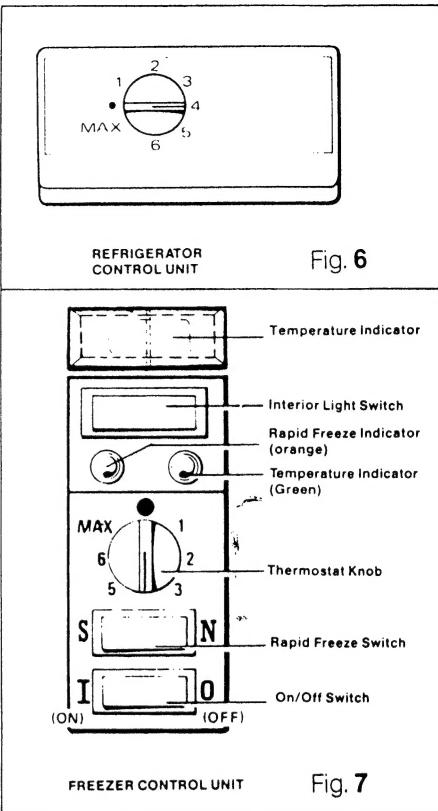


Fig. 6

Fig. 7

returned to a higher setting when the conditions return to normal.

By turning the knob to '●' the freezer section alone is turned off.

Refrigerator

With the thermostat knob (fig. 6) set at number 2, suitable temperatures should be obtained for the storage of fresh food under most conditions of use.

If more cooling is required, especially in hot weather or when the cabinet is well filled, the knob can be turned to a higher number.

If less cooling is required, in the winter for instance, the knob should be turned to a lower number. Remember to return the knob to its usual position when conditions return to normal.

By turning the knob to '●' the refrigeration section alone is turned off.

Using the Refrigerator

To prevent drying out and the transfer of flavours from one food to another, foods should always be stored in covered dishes or plastic bags or wrapped in foil or waxed paper. The use of refrigerator plastic containers is also recommended as this results in the available space being more efficiently utilised.

NEVER PLACE HOT FOOD INTO THE REFRIGERATOR.

MILK

Wipe caps and bottles with a clean cloth before placing them in the door shelves.

MEAT

Unwrap meat as soon as it comes from the butcher and wipe it with a clean cloth. Re-wrap in clean paper or foil or put it in a covered dish and place on a shelf in the refrigerator.

FISH

Remove any paper wrapping – wipe, re-wrap in clean paper and place fish in a covered dish surrounded by small pieces of ice. Generally speaking, it is not desirable to store fish longer than a day or two in the refrigerator compartment.

SALADS

Wash and thoroughly clean green salad vegetables such as lettuce, spinach, celery and cress. Cut off any unwanted parts such as tops of carrots and radishes, trimmings of lettuce and celery tops. Wipe tomatoes and cucumber. Store in a covered container or in plastic bags.

FRUIT

Fruit is kept in the refrigerator to check ripening changes and to make it more palatable and appetising. The citrus fruits – oranges, grapefruits and

lemons – have a strong scent, so should be kept in a covered container.

Soft fruits such as strawberries, cherries or peaches, are placed in a refrigerator to prevent over-ripening. Strawberries should be kept in a covered container and not washed until just before using. Melons and pineapples should be wrapped and left in the cabinet only long enough to be thoroughly chilled. Bananas should not be stored in the refrigerator.

CANNED FOODS

Many canned foods, such as meats and fruits, become more palatable when chilled before serving. Also, the chilling of canned cooked meat ensures that the meat is firm for slicing.

Fruit juices and tomato juice are more enjoyable when cold.

It is not necessary to store canned foods and drinks in your refrigerator all the time – they need only be placed in the refrigerator two or three hours before consumption, to chill.

WINES AND OTHER BEVERAGES

All white wines – whether sparkling or not – should be served chilled, the bottles being placed in an upright position in the door shelves for about one hour before serving.

Lager and light beers should also be served chilled, and most varieties of soft drinks are greatly improved by being served cold.

Door Shelves

The versatile door shelf arrangement provides handy storage for bottles, tins, dairy produce etc. and a special gripper is provided in the lower door shelf to hold differing sizes of bottles securely. The position of this shelf cannot be altered. The three remaining shelves can be located in six different positions to suit your own storage requirements (fig. 8a). To remove any of the four shelves hold at each end and lift upwards. To re-fit engage the groove on either end of the shelf into the door location and slide the shelf downwards (Fig 8b).

Temperature Indicator (see fig. 7)

The freezer section has a built-in temperature indicator which is visible from the outside through a viewing window in the door. On this model, fine adjustment of the thermostat knob position can be made so that, when the temperature has had time to stabilise the heavy (arrowed) line on the indicator scale is either behind the index line in the centre of the viewing window, or is slightly to the right of this line.

After making any re-adjustment of the thermostat (or opening the door of the freezer for other reasons), time must be allowed for the temperature indicator to settle down again to a steady reading. The temperature indicator moves from left to right as it becomes colder, and the scale marked on it is in °C.

NOTE: The temperature confirmation light and the temperature indicator on the freezer are not directly linked in any way and operate from different sensors in different positions. After the freezer door has been opened, therefore, the indications from the two sources may differ from each other for some time until stabilised conditions throughout the freezer compartment have re-established themselves.

Indicator Lights and Rapid Freeze Switch (see fig. 7)

The freezer has two indicator lights situated inside the freezer just above the thermostat knob, but visible from the outside when the door is closed, through special viewers.

Cabinet Shelves

The cabinet shelves can be adjusted to different positions to suit the size and amount of food being stored. To remove any shelf, grip the shelf on either side and pull forwards.

Plastic Tray

One cabinet shelf is fitted with a removable plastic tray. Meat can be placed on this tray or the tray can be removed to provide extra bottle storage space.

Temperature Confirmation Light (Green)

A few hours after starting up the temperature confirmation light will come on to indicate that the correct temperature has been reached in relation to the thermostat setting. The light will stay on to indicate everything is in order.

If at any time the light goes out check the following points.

- a) Is the plug properly connected to the wall socket and is the socket switched on?
- b) Is the freezer on/off switch (fig. 7) switched on?
- c) Is the fuse in the plug and/or circuit supplying the freezer in order?
- d) Has the thermostat setting been adjusted recently?
- e) Has there been or is there a power failure? Your lights or electric clocks may give some indication of this.
- f) If the above are in order, have you recently put in a load of food, or has the door been left open, as this will raise the temperature temporarily.

If, after checking the above, you are not able to correct the fault, keep the door closed and apply for service without delay.

Orange Indicator Light and Rapid Freeze Switch

When the rapid freeze switch is depressed to 'S' (ON), the orange (left-hand) indicator light will come on to remind you that the rapid freeze switch is in use.

Using the Freezer

After starting up the freezer for the first time, wait until the next day to ensure that it is working correctly before loading it with frozen food. Ensure that

the thermostat is correctly set (see page 7), and that the temperature indicator has reached a minimum of -18°C.

The freezer has a nett storage volume of 100 litres (3.53 cubic feet) and will hold approximately 32 Kg (70 lb) of mixed varieties of food. This is based on a nominal figure of 0.32 Kg per litre (20 lb per cubic foot) but, in practice, some variations may occur in the amount which can be stored because of different shapes and densities of food.

Frozen food should be placed in the freezer soon after purchase. Generally speaking, pre-packaged commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a 3 star frozen food storage compartment, which means that most types of these foods can be stored in the freezer for up to three months. The length of storage time cannot be precisely stated however, as this varies very much with the nature of the frozen food. It is therefore important to take notice of the food manufacturer's advice for the permissible storage times for his products.

Bulk quantities of commercially frozen food can usually be stored for longer periods as indicated by the manufacturer. Storage times for home frozen fresh food are given in the section 'Home Food Freezing'.

If frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or refreeze, it should be consumed or disposed of within 24 hours.

WARNING – Never put bottles or cans of carbonated (gassy) drinks in the freezer as they may burst if the gas is forced out by freezing.

Care should be taken when handling and consuming water ices (e.g. ice lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at a very low temperature.

Freezing Fresh Food

Twenty-four hours before it is intended to place a quantity of fresh food in the freezer for freezing, depress the rapid freeze switch to position '**S**' (ON) to achieve a lower temperature in the freezer in preparation for freezing.

The maximum recommended weight of fresh food that can be frozen per 24 hours is 17 Kg (37 lb).

When the twenty-four hour pre-cooling period of the freezer has elapsed and the food has been prepared and packaged, as described in the section 'Home Food Freezing', the packages should be placed on the top shelf of the freezer. They should be in contact with the refrigerated shelf surface as far as possible, and spaced apart so that cold air can circulate between them. They should not touch existing packets of frozen food.

After allowing 24 hours for the food to freeze, return the rapid freeze switch to the off position (**N**) and if room permits, transfer the food to another part of the cabinet. No harm will be done if the switch is left at the ON (**S**) position for longer periods although, for economy in operation, it should be returned to the OFF position as soon as it is practicable after the freezing period has been completed.

Small Quantity Freezing

If a smaller quantity of fresh food is to be frozen, it is not necessary to activate the rapid freeze switch twenty-four hours in advance of starting to freeze.

In this instance, you may set the switch to '**S**' (ON) when the fresh food is placed in the freezer. The prepared and packaged foods can then be placed on the top shelf of the freezer in contact with the refrigerated shelf surface as far as possible, spaced apart for air to circulate between them.

Return the rapid freeze switch to the normal position twenty-four hours after the food has been placed in the freezer.

Ice Making

Two trays are supplied for making ice cubes. Fill the trays with water to within 5mm ($\frac{3}{16}$ ") from the top and place on the open upper shelf of the freezer.

Release the ice cubes once the water has frozen, hold the tray upright in both hands and give it a slight twist to loosen the cubes. Refill any spaces with water and return the tray to the freezer.

Defrosting

The cooling plate in the refrigerator compartment is equipped with a fully automatic defrosting arrangement which comes into operation at each cycle of the thermostat. The resultant water will run into the channel below the cooling plate and thence through a tube into the evaporating tray at the rear of the refrigerator. The defrost water will then be evaporated automatically and the tray will not need emptying.

Do not allow particles of food to collect in the drain channel under the cooling plate inside the refrigerator otherwise they may enter and block the drain tube. If the tube does become blocked at any time, it may be cleared with, for instance, a piece of flexible curtain wire.

The freezer section defrosts automatically at regular intervals and no user maintenance is therefore required. As in the case of the refrigerator section the resultant water runs into a channel at the rear of the freezer section to an evaporator tray situated above the freezer compressor.

General Information

Freezer

The stock of foods should be used in rotation as far as possible to prevent any items being left for excessive periods. Packages should preferably be marked with a code or date indicating when they are placed in the freezer, and it is a good idea to keep a simple record of what is being stored, and the dates, to assist when re-ordering fresh supplies.

If you hear sounds caused by the refrigerant circulating through the cooling system, this is not detrimental and will be less obvious when the freezer is loaded with food.

If your freezer breaks down or if there is an isolated power failure, there will be no noticeable effect on the storage life of the food provided it does not thaw before the freezer is operative again.

The time taken to thaw would depend on the amount of food in the freezer and the prevailing room temperature, and could be as long as 24 hours or more under favourable conditions. During such times, the freezer door should be kept closed. Repeated short-time power failures should have no effect provided the food does not thaw.

NEVER PUT HOT FOOD INTO THE FREEZER.

Refrigerator

Many fresh foods will not keep in a refrigerator for the length of a normal holiday and it is advisable to consume or dispose of any remaining before departure.

If the electrical supply is turned off at the main switch, remember that it will put the cooling system out of use. If it is intended to do this, the cabinet must first be emptied and cleaned and the door left open, as described in the next section.

Holidays

To shut down both the refrigerator and freezer compartments, switch off and remove the plug from the wall socket.

If only the refrigerator is to be put out of use, turn the fridge thermostat to the off position (Marked ●).

When either or both of the compartments are not in use, the door or doors should be left ajar after emptying, cleaning, and drying the compartment, to allow fresh air to circulate inside.

Remember that, if the electricity supply is turned off at the main switch, the refrigerator/freezer will not operate. When going away for a period, on holiday for instance, do not turn off the

mains unless it is intended to put all the cabinet out of use.

Interior Light

To replace the lamps in the refrigeration section first disconnect the appliance from the electrical supply by removing the mains plug from the socket. Press in both sides of the light cover and pull downwards. Unscrew the bulbs and replace with new S.E.S. 15 watt lamps. Replace the cover by locating the lugs of the cover into the housing and press upwards.

To remove the lamp cover in the freezer section first disconnect the appliance from the electrical supply by removing the mains plug from the socket, pull the cover outwards.

Unscrew the bulb and replace with a new S.E.S. 25 watt lamp. Replace the cover by first engaging the top edge in the recess of the housing then gently push the cover inwards.

Replacement lamps can be obtained from your local Service Shop as listed on page 20.

Cleaning

Periodically it is desirable to clean the cabinet thoroughly.

Disconnect from the electricity supply, empty the cabinet and take out all loose accessories.

Clean the inside of the cabinet and door, and the accessories, with a clean cloth rung out in a weak solution of bicarbonate of soda. Wipe over with a cloth rinsed in warm water only and dry thoroughly. Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat, i.e. a fire or hair dryer.

Dust the outside of the cabinet regularly, and occasionally wipe it over with a clean damp cloth, followed by a dry clean duster. A little mild wax polish applied sparingly on the paintwork every few months will help to maintain the gloss finish in good condition.

**NEVER USE STRONG CHEMICAL,
ABRASIVES, OR HIGHLY
PERFUMED CLEANING MATERIALS
ON ANY PART OF THE APPLIANCE.**

Remember

If the appliance does not operate correctly at any time, check the following points:-

- 1) Is the plug properly connected to the wall socket and is the socket switch 'ON'?
- 2) Is the ON/OFF switch (fig 7) in the 'ON' position?
- 3) Is the fuse in the plug and/or circuit supplying the appliance in order?
- 4) Is the thermostat at the correct setting?
- 5) Has there been a power failure? Your lights or electric clocks may give some indication of this.

If, after checking the above, you are unable to correct the fault contact your local service reception unit as listed on page 20.

Home Food-Freezing Some Practical Hints

Different foods need different methods of preparation and some will keep longer than others.

Of course, you can freeze practically anything, but don't waste space in your cabinet by storing foods which are readily available throughout the year.

Fruit is ideal – especially the softer varieties. But avoid pears because they lose their texture and discolour.

Vegetables and herbs too are perfect, but salad vegetables and marrows are unsuitable because they contain too much water. Celery loses its crispness, so should be cooked first, and tomatoes are best frozen as purée. Onions should be chopped fine and frozen in usable quantities.

All poultry, meat and fish freezes well, as do baked goods, though for shorter periods.

As for prepared foods, these too can be frozen with confidence, but there are a few points to bear in mind.

Semi-liquid foods have a tendency to thicken, so should be made up a little slacker than normal. Highly spiced and

aromatic dishes should be wrapped really thoroughly, so the flavour doesn't spread to your other frozen foods.

Always cool them quickly and then freeze immediately.

General Preparation

For freezing purposes always choose the finest quality fresh foods.

FRUIT & VEGETABLES

Fruit and vegetables should preferably be frozen immediately after harvesting or at least kept in a refrigerator for no longer than twenty-four hours. For perfect results fruit should be just ripe, and if any shows signs of being damaged, discard.

Most vegetables and some fruits need to be blanched before freezing to retard enzyme reactions.

Timings for individual types are given in the detailed tables that appear later in this booklet.

MEAT

Freeze in handy-sized joints after removing waste such as bones, fat and so forth. Game must be hung for the desired period and cleaned before being frozen.

FISH

Should preferably be frozen within twenty-four hours of being caught. Any superfluous scale should be removed along with the fins, then the fish gutted and washed clean in cold salted water before being frozen.

POULTRY

Gut, singe and wash birds thoroughly. Tie legs and wings to the body before placing in the freezer, or cut into joints for packing separately – giblets should always be packed whenever possible.

DAIRY PRODUCTS & BAKED ITEMS

See individual details in tables which appear later in this booklet.

PREPARED FOODS

These freeze well, but remember that seasonings will become intensified

during frozen storage, so be very sparing and add whatever you like when ready for eating. Salt actually shortens the storage time for all types of frozen foods, so add only a little during preparation.

Packaging

Proper packing is one of the most important points about food freezing, if the true quality is to be preserved.

All food should be carefully wrapped in airtight moistureproof materials. It should be completely covered and as much air as possible shut out to prevent 'freezer-burn' - those blemishes which appear on drying out.

The majority of materials you are likely to require will be readily obtainable from your own home freezer supplier, the larger stationery shops and department stores. Most useful are heavy gauge polythene bags or sheeting and plastic containers with tight-fitting lids - also the thicker kinds of aluminium foil.

As far as possible try to pack food in even shapes and sizes to maximise the space available in your freezer cabinet and facilitate removal when required at a later date.

Labelling

The self-adhesive type of label is probably the favourite with home freezer users as it can be used on every kind of surface. Each label should show clearly what kind of food is in the package, its approximate weight or likely number of servings, the date of initial storage and any comments relevant to ultimate use.

In addition keep a little notebook handy to enable you to rotate your stocks and check your family's requirements on a daily basis for future reference, so you can plan your household budget accordingly.

Thawing Food

FRUIT

Keep container closed and allow to thaw at room temperature for about five hours.

VEGETABLES

No thawing needed - place in salted boiling water, cover and time cooking from moment of return to boil. It only takes a few minutes. Can also be put in the oven with a knob of butter. Chips and courgettes can go into hot fat.

MEAT, POULTRY, ETC.

Small jointed items don't require thawing before cooking, but always choose a moderate temperature and allow for a longer cooking time than normal so the meat cooks right through.

Large items such as whole chickens must be thawed first; allow two to three hours per pound at room temperature, then proceed as usual.

DAIRY PRODUCTS

Allow eggs to thaw in closed containers and use immediately. Butter and cream will thaw in one to two hours at room temperature.

BAKED ITEMS

Bread takes about two hours to thaw or loaves may be heated in the oven. Cakes can be sliced in their frozen state to improve shape and speed the thawing process.

PREPARED FOODS

Heat gently in closed containers in the oven.

COMMERCIAL PACKS

Simply follow the printed instructions.

Freezing Foodstuffs – Individual Characteristics

	Max. Storage Period	Method	Remarks
MEAT joints			
Beef	10-12 months	Cut to handy size. Wrap thoroughly	
Pork	6 months	Cut to handy size. Wrap thoroughly	
Lamb	9 months	Cut to handy size. Wrap thoroughly	
Offcut Steak	10-12 months	Separate with cellophane layers	
Chops	see Pork or Lamb above	Separate with cellophane layers	Wrap carefully to protect against puncturing by sharp bones
Veal Fillets	6 months	Separate with cellophane layers	
Bacon, cured smoked	6 weeks 1 month	Again keep slices separate	Pack in handy meal portions
Sausages	6 weeks	Wrap tightly	Pack in handy meal portions
Minced meat	3 months	Wrap tightly	Pack in handy meal portions
Offal and tripe	2 months	Clean thoroughly Pack in small portions	Make sure it is really fresh
POULTRY			
Chicken	12 months	Clean in usual way, joint if necessary	Wrap giblets separately – do not stuff till ready
Turkey	7 months	Clean in usual way, joint if necessary	
Duck, Goose	6 months	Clean in usual way, joint if necessary	
Giblets	3 months		Wrap separately from bird
GAME			
All types	6 months	Hang before freezing, prepare as for poultry	Cook straight after thawing
FISH			
All types	6 months	Clean, discard head and tail, wrap separately	Must be fresh
Trout	4 months	Clean, discard head and tail, wrap separately	Must be fresh
Salmon	4 months	Clean, stuff with paper for shape retention, or cut into steaks	Must be fresh
VEGETABLES			
Mushrooms	12 months	Wash, dry thoroughly. Freeze loose (or sautéed in a little butter till partially cooked, then freeze)	Pack proportional amounts in boxes
Potatoes	12 months	New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze.	
Beans	12 months	Peel or pod, and wash	Blanch for 2 mins., cool for same time in iced water then freeze
Carrots	12 months	Use small ones. Prepare	Blanch for 5 mins.
Cauliflower	12 months	Break up into florets	Blanch for 3 mins.
Spinach	12 months	Wash thoroughly. Remove thicker veins	Blanch a few leaves at a time, 2 mins.
Sprouts	12 months	Use only small ones. Remove outer leaves.	Blanch for 3 mins.
Root crops	12 months	The younger the better. Peel and slice or freeze whole	Blanch for 3 mins. each way

	Max. Storage Period	Method	Remarks
FRUIT			
Apples	9-12 months	Freeze either of two ways: As purée-stew with little water, boil to smooth pulp, sweeten to taste, cool. Sliced-blanch for two minutes, drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze.	Freeze in small quantities. Pack in plastic containers, leaving $\frac{1}{2}$ " headroom ditto
Apricots	8 months	Preferably remove stones, but leave skins on. Pack in syrup: $\frac{1}{2}$ -1 lb. sugar to 1 pint of water, making sure fruit is covered.	Pack in plastic containers, leaving $\frac{1}{2}$ -1" headroom
Cherries	12 months	ditto	ditto
Damsons	12 months	ditto	ditto
Plums	9 months	ditto	ditto
Gooseberries	12 months	ditto	ditto
Blackberries	12 months	Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen loose: spread on trays allowed to freeze over- night and then packed in containers.	ditto
Currents	12 months	as previous	as previous
Raspberries	12 months	ditto	ditto
Strawberries	12 months	ditto	ditto
Peaches	10 months	Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing.	Keep fruit submerged by placing crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid.
DAIRY PRODUCTS			
Egg Whites	10 months	Eggs must always be separated. Place whites in small containers just a few at a time.	Eggs frozen in their shells will crack.
Egg Yolks	10 months	As for white, but to prevent coagulation mix with $\frac{1}{2}$ tsp. salt or 1 tsp. caster sugar to every two yolks.	Use for savoury or sweet dishes accordingly.
Butter	6 months (unsalted) 3 months (salted)	Wrap bought butter in foil and freeze.	
Cream	4 months	Whipping and double cream must first be lightly beaten before freezing. Single cream must never be frozen.	Allow slight room for expansion in the container.
Cheese	8 months (soft) 3 months (hard)	Wrap all varieties tightly in foil	Hard cheese stores much better when grated
BAKED ITEMS	Wrap in foil or polythene bags		
Bread	1-2 months		
Freshly baked			
Cakes, plain	6 months	Just wrap and freeze	
Cakes, iced	3 months	Freeze without wrapping, then wrap and store in polythene	

SERVICE CENTRES

NORTHERN DIVISION

Electrolux Service
P.O.Box 19
Altham Lane
Altham
ACCRINGTON BB5 5XX

Aberdeen	0224 696569
Altham	0282 74621/2/3/4
Belfast	0232 746591
Birmingham	021 358 7076/5051
Edinburgh	031 557 8383
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SOUTHERN DIVISION

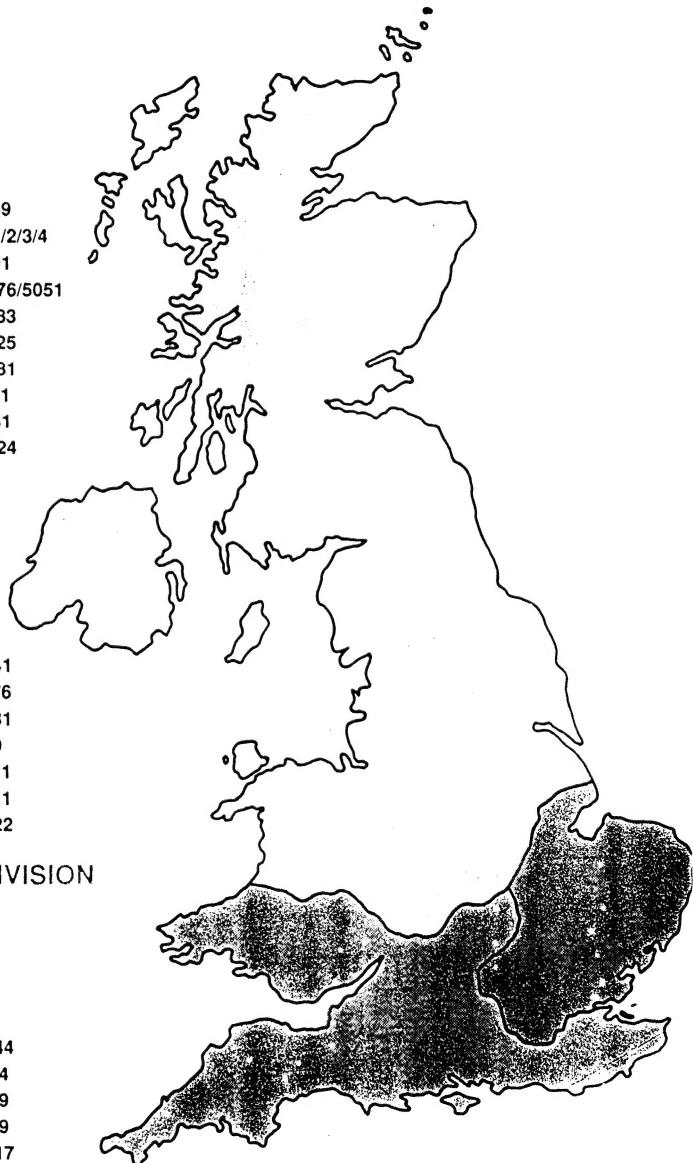
Electrolux Service
Limberline Road
Hilsea
PORTSMOUTH PO3 5JJ

Brighton	0273 694341
Bristol	0272 211876
Cardiff	0222 460131
Newton Abbot	0626 65909
Oxford	0993 704411
Portsmouth	0705 667411
Tonbridge	0732 357722

LONDON & EASTERN DIVISION

Electrolux Service
Limberline Road
Hilsea
PORTSMOUTH PO3 5JJ

Canvey Island	0268 694144
London (N)	01 443 3464
London (S)	01 658 9069
London (W)	01 965 9699
Norwich	0603 667017



GUARANTEE

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship within one year of delivery to the original purchaser free of charge.

ADDITIONALLY DURING THE SUBSEQUENT FOUR YEARS ANY DEFECTIVE PART WILL BE REPLACED FREE - LABOUR COSTS ONLY BEING CHARGEABLE

The Company does not accept liability for defects arising from neglect, misuse or accident. Interior light bulbs and glassware are also excluded from the guarantee and the drink cooler is covered for the first year only.

There are certain conditions which may invalidate this guarantee:

- a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service at all times must be carried out by an Electrolux service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses or telephone numbers for service requests are listed on page 19.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

REFRIGERATOR/FREEZER TR1177 – LUX MODEL, MADE IN SWEDEN

These appliances conform with the requirements of EEC Directive No. 82/499 relating to radio interference.

In accordance with its policy of progressive product design the Company reserves the right to alter specifications.

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